

uní

5 Serveringer	550
Koji & shiitake bouillon & hvid soya	
Hiramasa 'namero', shiso, miso, ingefær, skalotteløg & soya	
Aubergine, miso, wasabiolie, shiso, brunet smør & bittersalat	
Ris 'donburi', oksekæber, warishita, daikon & soyamarinerede æggeblomme	
Lime & yakult mousse, matcha, yuzu karamel & brændt hvid chokolade	
Parring af 4 glas	450
Snacks	
Marinerede oliven	50
Dashi rice crackers, nori & kombumayo	50
Syltede & fermenterede grøntsager	50
Hiramasa 'namero', shiso, miso, ingefær, skalotteløg & soya	(pr. stk.) 95
Gyoza, svinekød, ingefær, kål & tare	(4 stk.) 100
Retter	
Hiramasa sashimi, yuzu ponzu, tang & kizami-wasabi	225
Confiterede svampe, grillede courgette, radicchio, syltede nori & yuzu	175
Svineskank terrine, shiitake, urtesalat, grillede surdej, syltede radise- & sennep	195
Aubergine, miso, wasabiolie, shiso, brunet smør & bittersalat	150
Ris 'donburi', oksekæber, warishita, daikon & soyamarinerede æggeblomme	185
Ribeye, grillede grønt & tsukudani jus	dagspris
Dessert	
Lime & yakult mousse, matcha, yuzu karamel & brændt hvid chokolade	95
Basque cheesecake, miso, rabarberkompot & glaserede rabarber	(begrænset antal) 125

Seafood festival 2026
22 - 30 maj



uní

5 Servings	550
Koji- & shiitake broth & white soy	
Hiramasa 'namero', shiso, miso, ginger, shallots & soy	
Aubergine, miso, wasabi oil, shiso, brown butter & bitter salad	
Rice 'donburi', beef cheeks, warishita, daikon & soya marinated egg yolk	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	
Pairing of 4 glasses	450
Snacks	
Marinated olives	50
Dashi rice crackers, nori & kombu mayo	50
Pickled & fermented vegetables	50
Hiramasa 'namero', shiso, miso, ginger, shallots & soya	(pr. pcs) 95
Gyoza, pork, ginger, cabbage & tare	(4 pcs.) 100
Dishes	
Hiramasa sashimi, yuzu ponzu, seaweed & kizami-wasabi	225
Confit mushrooms, grilled courgette, radicchio, pickled nori & yuzu	175
Pork shank terrine, herb salad, grilled sour dough, pickled turnip- & mustard	195
Aubergine, miso, wasabi oil, shiso, brown butter & bitter salad	150
Rice 'donburi', beef cheeks, warishita, daikon & soya marinated egg yolk	185
Ribeye, grilled vegetables & tsukudani jus	daily price
Desserts	
Lime & yakult mousse, matcha, yuzu caramel & burnt white chocolate	95
Basque cheesecake, miso, rhubarb compote & glazed rhubarbs	(limited availability) 125

Seafood festival 2026
22 - 30 May



Cocktails

Vermouth & Tonic - <i>Vermouth Moderne</i>	100
Gin & Tonic - <i>Rhubarb Gin, Pickled Lemon & Elderflower Tonic</i>	125
Bamboo - <i>Strawberry Fino Sherry, Bianco Vermouth, Gin, Dry Vermouth, Elderflower & Bitters</i>	135
Americano - <i>Cordusio Aperitivo, Yuzu Sake, Raspberry Wine, Palo Santo & Soda</i>	135
Dirty Martini - <i>Olive Leaf Gin, Vodka, Koji & Olive Brine</i>	135
Rob Roy - <i>Whisky, Blueberry Wine, Fig Leaf & Orange Bitters</i>	145

Non-Alcoholic Cocktails

Elderflower & Rooibos - <i>Everleaf Forest, Pickled lemon & Elderflower Tonic</i>	100
Cherry & Beetroot - <i>Sour Cherry Juice, Beetroot & Koji Brine</i>	

Sake & Umeshu

Sake & Umeshu	115
Fukucho Seafood Junmai 9 cl.	105
Sohomare Kimoto Tokubetsu Honjozu 9 cl.	100
Toko Ginjo Umeshu 6 cl.	

Bottled Beers

Bottled Beers	65
Sapporo Premium Lager 33 cl.	60
Asahi Super Dry 33 cl.	65
Kronenbourg 1664 Blanc 33 cl.	60
Kirin Ichiban 0% 33 cl.	

Sodas

Sodas	35
Coca-Cola 25 cl.	35
Cola-Cola Zero 25 cl.	40
Adelhart Elderflower 27,5 cl.	45
Ginger Beer 20 cl.	45
Pink Grape 20 cl.	